

# Complete Menu Listing

*You are also welcome to sit down with our Chef de Cuisine, Sean Gomez, to create custom menu items!*



## Hors d' Oeuvres + Starters

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### Shooters

Cream of Crab – Kilby cream, lump crab, Old Bay

Butternut Squash – cinnamon crouton

Gazpacho – tomato

Tomato Bisque – parmesan crisp

Chilled Strawberry – curry + chive crème fraiche

### Crostini

Seared Beef – chive + horseradish crème fraiche, pickled onion

Mushroom Ricotta – mushroom duxelle, roasted garlic, herb ricotta, truffle salt

Heirloom Bruschetta – tomato, basil chiffonade, white balsamic + rosemary reduction, whipped roasted garlic

Autumn – braised turkey + caramelized onion, cranberry orange jam, sage black pepper velouté

BLT – roasted pork belly, cherry tomato, cumin aioli, romaine

### Meatballs

Nonna's – beef + pork blend, San Marzano pomodoro, white bean hummus, herb ricotta

Espanola – beef + pork blend, saffron + orange glaze, romesco

Marrakesh – lamb, cilantro gremolata, smashed chickpeas

Buffalo Chicken – blue cheese + herb cream, celery leaf

Cheddar Burger – cheddar stuffed beef, house-made pickle, tomato jam

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## Hors d' Oeuvres & Starters (continued)

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### Seafood

Ahi Tuna Wonton – Thai chili aioli, black sesame, scallion + preserved lemon EVOO

Oyster Rock – stuffed and baked, crab, andouille sausage, wilted greens,  
sambuca cream, tarragon oil

Crab Cake – Cajun remoulade, Napa slaw

Shrimp + Avocado Toast – BBO glazed shrimp, smashed lime + cilantro avocado,  
pan seared toast, shaved radish

### Mini Tacos

Chipotle Braised Chicken, Braised Beef, Pineapple Braised Pork,  
or Cajun Blackened Ahi Tuna

- all served with pico de gallo, queso fresco, salsa roja, crema

### Vegetarian

Stuffed Peppadew – eggplant caponata, burgundy reduction

Beet Tartare – beet chips, dill crème, fried caper

Marinated Vegetable Purse – matchstick vegetables, white bean hummus,  
red wine + roasted garlic vinaigrette

Arancini – golden raisins, creamed almonds, chipotle + truffle honey

Endive Cups – golden beet, whipped rosemary feta, orange supreme, chive

Spring Rolls – marinated cabbage + carrot, Thai sesame cucumber

Kale Hush Puppies – lemon aioli

### Fried Cheese

Mozzarella – pretzel crust, pomodoro sauce

Feta – lavender honey, lemon arugula

Queso Frito – fried queso fresco, pico de gallo, whipped cilantro avocado

Brie – puff pastry, berry + herb agrodolce

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## Salads + Entrees

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### Salads

Golden Beet Salad – grapes, crumbled chèvre, candied nuts,  
lemon poppy seed vinaigrette, mixed local greens

Romaine Caesar Salad - brioche crumble, fried capers

Winter Cranberry Salad - local field greens, blue cheese ranch, candied chipotle bacon  
crumble, dried cranberries, cranberry Dijon vinaigrette

Rocket Salad - baby arugula, bacon, orange supremes, asiago,  
pistachio, blood orange vinaigrette

Caprese – heirloom tomato, house pulled mozzarella,  
basil gremolata, white balsamic reduction

Citrus + Radicchio – burrata, orange supreme, toasted pine nuts,  
black pepper + lemon vinaigrette

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### Entrées

#### Beef

Bistro Steak – truffle frites, brandy demi glaze

Braised Short Rib – whipped Yukon potato, grilled parmesan asparagus, cabernet demi

Grilled Flank Steak – chimichurri red potatoes, grilled scallion, charred red pepper romesco

Coffee Rubbed Beef Tips – roasted tomato + garlic grits, lavender carrots + pearl onions, BBO

Grilled Medallions – butternut squash has, roasted brussels sprouts, cherry + red wine sauce

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## Entrées (continued)

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### Pork

**Pork Tenderloin** – blackberry BBQ, herb basmati rice, seared squash

**Braised Pork Belly** – baked bourbon white beans, Cajun braised greens,  
black garlic + honey glaze

**Pork Loin** – caramelized apples + leeks, roasted carrots, chipotle crème fraiche

**Pork Chop** – French onion braised, gruyere mash, fried balsamic sprouts with cherries

### Seafood

**Shrimp + Grits** – Keyes creamery hot pepper cheddar, andouille sausage, citrus barbeque

**Market Fish** – red pepper, fava bean + zucchini sauté, spinach,  
almond, ancho chili + honey sauce

**Scallops** – roasted corn + tomato relish, bacon jam

**Paella** – market catch, saffron rice, peas, romesco

### Vegetarian

**Butternut Squash Risotto** – walnuts, pecorino, fried sage

**Chile Rellenos** – quinoa stuffed poblano, queso fresco, tomato ragout

**Seared Polenta Cakes** – green harissa, Israeli couscous, tomato + capers

**Lentils** – curried lentils, basmati rice cake, cilantro + pistachio gremolata

**Mushroom Napoleon** – butternut squash stuffed mushrooms, roasted peppers, broccoli  
purée, crispy shallot, wilted kale, black garlic soy reduction

**Ratatouille Phyllo Purse** – mélange of sautéed vegetables, asparagus spears,  
red pepper + roasted garlic coulis

### Chicken

**Chicken Madeira** – mushroom duxelle, herb risotto, madeira demi glaze

**Pan Roasted Chicken** – creamed leeks, spring vegetables, pan jus

**Arroz Con Pollo** – saffron + herb rice, roasted tomatoes with almonds, sherry

**Chicken Estate** – seared, pickled tomato + cucumber salad, pancetta + cream dijonnaise

**Sun Choke** – roasted chicken breast, garlic mashed potato, yellow marinated squash,  
sundried tomato + artichoke ragout

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## Dual Entrées, Carving Stations & Late-Night Bites

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### Dual Entrées

**Seared Beef Medallion + Pan Roasted Chicken** – garlic + parsley smashed potato, roasted medley of seasonal vegetables, port wine reduction

**Braised Short Rib + Grilled Shrimp** – grilled parmesan asparagus, sweet potato + bacon hash, roasted tomato creole cream

**Crab Cake + Seared Beef Medallion** – chorizo jambalaya, herb roasted carrot, tarragon cream

**Herb Crusted Market Fish + Grilled Beef Medallion** – seasonal roasted squash, confit fennel whipped Yukon potato, carrot beurre blanc

**Pecan Crusted Pork Loin + Grilled Shrimp** – andouille grits, wilted garlic kale, bourbon + mustard BBQ

**Ginger Glazed Chicken + Stuffed Quinoa Pepper** – cilantro heritage rice, baby bok choy, quick pineapple kimchi

**Rosemary Lamb Loin + Roasted Market Fish** – puttanesca, crispy chive polenta cake, balsamic glazed crimini mushrooms + pearl onions

**Seared Portabella and Spring Roll** – sauté of Napa cabbage + snow peas, broccoli + ginger purée, chili + lime vinaigrette

**Lamb Chop + Braised Carrot Tagine** – saffron couscous, cilantro hummus, crispy shallots, harissa broth

**Crab + Shrimp** – petite crab cake, saffron garlic shrimp, piperade, creamy polenta, tomato shrimp broth

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# Carving Stations & Late-Night Bites

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## Carving Stations

Prime Rib – rosemary + garlic demi

Roasted Ham – orange, honey + saffron glaze

Leg of Lamb – feta + kalamata tapenade

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## Late Night Bites

Dry Aged Beef Sliders – bacon, Thai Chile aioli, caramelized shallots,  
Keyes creamery smoked cheddar

Nachos – Monterey Jack cheese + chili, chicken tingas, jalapeño, queso fresco

Loaded Tots – lump crab, cream of crab, jalapeño, house cheese blend

Grilled Cheese – gruyere + brie, bacon, tomato jam

Rosemary Truffle Frites – truffle + cumin aioli

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## Custom Menu Items

Don't see what you're looking for? Sit down with our chef and customize a menu to perfectly pair with your event!